

	<h2 style="text-align: center;">JELLY PREPARATION</h2> <p><i>gluten and lactose free</i> <i>fat-free</i> <i>without added monosodium glutamate</i> <i>high in protein</i></p>						
<b>PRODUCTS</b>	<b>JELLY PREPARATION</b>						
<b>INGREDIENTS</b>	Food-grade gelatin, sea salt, soya and corn protein extract for broth, beef concentrated.						
<b>ALLERGENS</b> (Reg. CE 1169/11 e succ.)	<b>Soy</b>						
<b>INSTRUCTIONS</b>	Bring 250ml of water to the boil and dissolve the contents of a jar over a low heat. Add 250ml of cold water and pour the gelatine over the dishes, after leaving them to cool slightly. Put in the refrigerator to make it solidify.						
<b>STORAGE</b>	The product fears humidity and all sources of heat. It is essential to close the can well and use only dry tools. Store in a cool, dry place.						
<b>SHELF LIFE</b>	3 years						
<b>AVERAGE NUTRITIONAL PROFILE (*)</b>		per 100g of product	For 1 jar equal to 25g (in 500ml of water)				
	Energy: Fat: - of which saturated fatty acids: Carbohydrates: - of which sugars: Fiber: Proteins: Salt:	1048 kJ / 247 kcal 0,3 g 0,1 g 1,2 g 0,8 g 0 g 61 g 30 g	262 kJ / 62 kcal 0,0 g 0,0 g 0,3 g 0,2 g 0 g 15 g 7,5 g				
* The values given in this sheet are indicative and subject to the natural variability of the ingredients.							
<b>AVERAGE PHYSICO-CHEMICAL PARAMETERS (100g)</b>	Humidity: Ashes:	7,8 g 31,8 g					
<b>AVERAGE MICROBIOLOGICAL</b>	Total mesophilic charge: S. aureus: Salmonella Spp: Bacillus cereus: Clostridium perfringens:	<100.000 <10 Assente <10.000 <10	ufc in 1g ufc in 1g in 25g ufc in 1g ufc in 1g				
<b>AFLATOXINE HEAVY METAL IONISING TREATMENTS</b>	The suppliers of the raw materials used for the production of this product certify compliance with the limits set by the Regulations for Pesticides, Aflatoxins, Heavy Metals and have not undergone ionizing treatments.						
<b>GMO</b>	Suppliers of the raw materials used for the production of this product certify that they do not contain genetically modified ingredients and comply with the relevant regulations.						
<b>PACKAGING</b>	Our suppliers' declarations certify that the packaging used complies with the regulations currently in force for materials in contact with food.						
<b>PALLET FEATURES</b>	<b>Pack weight</b>	<b>Item code</b>	<b>EAN Code</b>	<b>Kg/box</b>	<b>Qty/box</b>	<b>Box/row</b>	<b>Box/plt</b>
	Case 2 jars (25g each)	GELP050	8 00 6755 010013	0,8	12	38	190

Ingredients, processing techniques or packaging may vary at any time depending on production needs, the availability of various raw materials on the market or of the company's internal choices. Legislative changes may cause the above to lapse. Bauer reserves the right to make any changes without prior notice.